*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions | *Gluten-Free bread available upon request | Allergen key: D - Dairy | E - Egg | F - Fish | P - Pork | S - Soy | W - Wheat | PN - Peanut | SF - Shellfish | SE - Sesame | TN - Tree Nut | L - Lupin

APPETI

Charcuterie Board (D, P, W, SE, TN)

Chef selection of cheeses, cured meats, and pickled vegetables, lavash.

Burrata (D)

Fresh burrata with seasonal accompaniments.

FROM THE KE

Butternut Squash Bisque (D, L)

Roasted butternut squash, garlic, yellow onion, vegetable stock, crème fraîche, chive oil, toasted pe

French Onion (D, W)

Croutons, gruyere cheese, Swiss cheese, fried onion.

FROM THE GAR

Roasted Garlic Baked Brie (D, P, W)

Roasted garlic, apricot glaze, pickled red onion, Greek marinated olives, Prosciutto de Parr

Fried Calamari Strips (D, E, F, W)

Crispy marinated calamari steaks cut in strips and fried i a cornmeal batter, pepperoncini, l

Shrimp Cocktail (SE, S)

Classic cocktail sauce, lemon.

Table Side Caesar for Two (E, F, W)

Hearts of romaine, sourdough croutons, parmesan reggiano, cherry tomatoes, Caesar dressing

De Baca House Salad (S, TN)

Winter green salad mix, arugula, marinated cherry tomato, candied pecans, crispy yucca root, herb t

Iceberg Wedge Salad (D, P)

Iceberg lettuce, applewood smoked bacon, red onion, marinated pear tomatoes, creamy Maytag blu

Ahi Tuna Crudo (SE, F, S)

Ahi tuna sashimi with pickled onion, jalapeño, micro greens, furikake seasoning, ponzu sa

Double Fried Chicken Wings (D)

Double-fried, served with ranch or blue cheese. Choice of buffalo, gochujang sweet soy, le

ENTREES

Chicken Cordon Bleu (D, P)

Brined and stuffed with baby spinach, prosciutto, Maytag blue cheese, house-made chicken jus with
cooked in a buttered vegetable broth.

Friesian Beef Sliders (D, W, E)

Friesian beef smash, choice of Swiss or Cheddar cheese.

Honey Chipotle Meatballs (W, SE)

Friesian meatballs, honey chipotle caramel, and lavash.

Pheasant Confit

Brined and confit in duck fat, rosemary pheasant cream, served with chateau mashed potatoes, seas

Chilean Sea Bass (F, D, E)

Seared and braised to perfect flaky consistency, sweet potato beurre Blanc, potato dauphinoise, bab

A LA CARTE STEAKS

PRIME BEEF:

8 oz Red Field Ranch Friesian Flat Iron

$24.00

Red Field Ranch Friesian Filet
6 oz - $45.00 | 8 oz - $55.00

Prime Rib
12 oz - $46.00 | 16 oz - $56.00

16 oz Red Field Ranch Friesian Strip

$62.00

, asparagus,

16 oz Red Field Ranch Friesian Ribeye

$66.00

Red Field Ranch Friesian Bone - In Tomahawk

MKT

BUFFALO:

8 oz Buffalo Filet

$100.00

16 oz Buffalo Ribeye

ACCOMPANIMI

Baby Carrots

16 oz Buffalo NY Strip

Enhancements:

• Australian Lobster Tail - MKT • Shrimp - $12.00

Sauces:

• De Baca Steak Sauce - $5.00
• Chimichurri Sauce - $5.00
• Veal Demi-Glace - $5.00
• Peppercorn Au Poivre Sauce - $5.00
• Creamy Horseradish Sauce - $5.00
• Blue Cheese Mornay Sauce - $5.00
• Béarnaise Sauce - $5.00

Toppings:

• Oscar - $12.00
• Bleu Cheese - $6.00
• Compound Butter - $5.00

Asparagus

Fried Brussel Sprouts

Fire Roasted Cremini Mushrooms

Parmesan Encrusted Roasted Tomato

Macaroni & Cheese

Chateau Mashed Potatoes

Brown Butter Sweet Potato

Baked Potato

Potato Dauphinoise